



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

XL660

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Rustic Frog Spinners + Sinkers	Telephone Number 812 590 2620	Date of Inspection (mm/dd/yr) 11/12/2019	PERMIT # 19-253
Establishment Address (number and street, city, state, zip code) 1720 Old River Rd New Albany, IN 47150	582 6008 2543		
Owner Red Inc / Brent Schroeder	Purpose: 1. Routine Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up No	Release Date 10 days
Owner's Address		Summary of Violations: C NC R	
Person in Charge Spencer Fox		Menu Type (See back of page) 1 2 3 X 4 5	
Responsible Person's E-mail bschroeder180@gmail.com			
Certified Food Manager Brent Schroeder (9/3/20)			

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
			No violations. All corrections made.	
			However, kitchen is being rented by "Rockin Taco" who does not have a permit.	
			They also supplied food for an outdoor event without obtaining a temporary permit.	
			Establishment is now being called "Spinners" and upstairs bar is "Sinkers"	
			Any further updates on establishment, including any outdoor facilities, must be approved through FCHD with a completed plan review prior to beginning	
			PIC reminded that outdoor events must be permitted	

Received by (name and title printed): SPENCER FOX	Inspected by (name and title printed): A.J. Ingram (EHS)
Received by (signature): Spencer Fox	Inspected by (signature): aj
cc:	cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Bacon Egg & Cheese Sandwich w/Gravy.....\$8.00

Rockin' Special Breakfast.....\$8.00

2 Eggs Cooked to Order, 2 Pieces of Bacon, Sausage or Ham, Hash Browns, Toast

The Rockin' Taco



River-Side Grill



123 Main Street New Albany, Indiana

Call or Text Your Order

812 225 1166



[Faint handwritten notes or signatures]